

Caribbean Community

EDICT OF GOVERNMENT

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CRS 24-8 (2010) (English): Pumpkins



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CARICOM REGIONAL STANDARD

**Specification for grades of fresh
agricultural produce**

Part 8: Pumpkins

CRS 24: Part 8: 2010



Caribbean Community



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ISBN 978-976-8234-10-0

ICS 67.080

AMENDMENTS ISSUED SINCE PUBLICATION

AMENDMENT NO.	DATE OF ISSUE	TYPE OF AMENDMENT	NO. OF TEXT AFFECTED	TEXT OF AMENDMENT

ATTACHMENT PAGE FOR CRS AMENDMENT SHEETS

Committee representation

This CARICOM Regional Standard was prepared under the supervision of the Regional Technical Committee for Agricultural Commodities (RTC 19), (hosted by the CARICOM Member State, Dominica), which at the time comprised the following members:

Members	Representing
Mr. Lloyd Pascal (Chairperson)	Dominica Export Import Agency (DEXIA)
Mr. Ricky Allport	Division of Agriculture, Dominica
Mr. Ryan Anselm	Plant protection and Quarantine Services, Dominica
Mr. Kent Coipel	Inter-American Institute for Cooperation on Agriculture (IICA)
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Mr. Cecil Joseph	Dominica Hucksters Association (1995) Ltd. (DHA)
Mr. Rawle Leslie	Dominica State College – Agriculture Faculty
Mr. Angus McIntyre	Windward Island Banana Development Cooperation (WIBDECO)
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Mr. John Robin	Agro-processors Association of Dominica (APAD)
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Foreword

This CARICOM Regional Standard was developed in an effort to:

- a) avoid misunderstanding and confusion among those involved in the marketing chain;
- b) provide an objective basis for relating price to quality;
- c) encourage better selection, packaging and presentation of produce as a means of obtaining greater income overall; and
- d) assist exporters in meeting export market requirements and thereby enhancing their reputation and market position.

This standard was approved by the Twenty-ninth Council for Trade and Economic Development (COTED) on 8-9 February 2010.

In the development of this standard, assistance was derived from the following:

- a) Guyana Standard, GYS 3: 1994, Specification for Pumpkin;
- b) CPEC/IICA, Windward Islands Standard for Fresh Agricultural Produce, 2001.

NOTE During the development of this standard, the CARICOM Regional Code of Practice for Food Hygiene was still under development.

1 Scope

This standard specifies the quality requirements for pumpkin, *Cucurbita pepo* (Duch. Ex Lam.) to be supplied fresh to the consumer at the preparation and packaging stages.

This standard does not apply to products for industrial processing.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CODEX Alimentarius Commission, Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 27- 1997)

3 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

3.1

blemish

any physical injury affecting the surface of the pumpkin, such as scars, scratches or sunscald, which detracts from its natural appearance, but will not significantly affect its shelf life

3.2

clean

free from loose or adhering soil, chemical deposits and all foreign matter and odour

3.3

coloured

80 % of the pumpkin exhibits a colour typical of the variety at maturity

3.4

correct packed weight or count

the weight placed in the package takes account of the expected natural weight loss and ensures that the buyer gets the net weight/count stated on the package

3.5

damage

defect, injury or any combination of these such as bruises, cuts, soft spots, growth cracks or scars caused by pests, physical or physiological disorder, which detract from the cosmetic appearance, edible and marketing qualities

3.6

insect free

absence of insects on, or in, the pumpkin, or in the package, at any stage of development

3.7

firm

not soft, spongy or noticeably wilted and skin not swollen

3.8

free from disease

free from any visible evidence of moulds, fungal and bacterial rots, spots or any symptoms of viral infection

3.9

lot

two or more pumpkins whether or not packaged, but sold as one distinct and separate group

3.10

mature

stage of development where optimum growth characteristics of the variety are attained, and post harvest handling is not adversely affected. This usually occurs when the tendril nearest the fruit has begun to wilt or dry, the skin gloss is lost and the fruit sounds hollow when tapped with the back of the finger

3.11

properly trimmed

stem is intact and trimmed to a length of not greater than 1.25 cm (0.5 inches)

3.12

properly packed

packed in clean containers

3.13

similar varietal characteristics

skin and flesh colour, texture, shape and size typical of the variety

3.14

symmetrical

normal shape for the cultivar, but not flat-sided or in any way abnormal in shape

3.15

well-coloured

90 % of the fruit exhibits a colour that is typical of the variety at maturity

4 Requirements

4.1 Quality

4.1.1 Minimum requirements

Pumpkins shall meet or exceed the following minimum requirements subject to the special provisions specified in 4.1.2:

- a) of similar varietal characteristics;
- b) clean;
- c) mature;
- d) symmetrical;
- e) free from insects;
- f) properly packed;
- g) properly trimmed;
- h) firm;
- i) in properly labeled packages;

- j) of correct packed weight; and
- k) free from diseases.

4.1.2 Classifications and tolerances

Pumpkins shall be classified as Class I, Class II or Class III. Each class shall be allowed a degree of tolerance as specified below to account for human error in sorting and packing, and for the deterioration in quality that may occur between the point of dispatch and receipt. The degree of tolerance allowed should not be deliberately exploited by the packer.

4.1.2.1 Class I

Pumpkins shall meet the minimum requirements in 4.1.1 and, in addition, shall meet the following requirements:

- a) well-coloured;
- b) not more than 10 % of the surface area of the individual fruit shall have blemishes, including the ground spot;
- c) not more than 2 % shall be affected by damage;
- d) not more than 5 % variation from the desired size; and
- e) total defects (excluding size) shall not exceed 10 % in any one container.

4.1.2.2 Class II

Pumpkins shall meet the minimum requirements in 4.1.1 and, in addition, shall meet the following requirements:

- a) coloured;
- b) not more than 20 % of the surface area of the individual fruit shall have blemishes including the ground spot;
- c) not more than 5 % shall be affected by damage;
- d) not more than 10 % variation from the desired size; and
- e) total defects (excluding size) shall not exceed 20 % in any one container.

4.1.2.3 Class III

Pumpkins shall conform to the minimum requirements in 4.1.1 and, in addition, shall meet the following requirements:

- a) not more than 10 % of the surface area of the individual fruit shall have blemishes including the ground spot;
- b) not more than 10 % shall be affected by damage;
- c) not more than 20 % variation from the desired size; and
- d) total defects (excluding size) shall not exceed 30 % in any one container.

4.2 Sizing

Size shall be determined by the maximum and minimum weight of the individual pumpkin in kg as outlined in Table 1.

Table 1 — Size determination of pumpkin

Size code	Maximum weight kg	Minimum weight kg
Small	5	<5
Medium	10	5
Large	15	10
Extra large	25	15
Giant	>25	25

5 Packaging

Pumpkins shall be packaged in material free from soil, dirt or foreign matter adhering to or inside the container. The contents of each package shall be uniform and consist of the same variety, quality, size and class.

6 Labelling

6.1 Container labelling

Each container of pumpkins shall bear the following particulars, visibly, legibly and indelibly marked in the official language(s) of the country in which the produce is to be sold:

- a) name of produce;
- b) variety of produce;
- c) class and size;
- d) place of origin;
- e) net weight of contents;
- f) name and address of packer; and
- g) date of packing

NOTE 1 Instructions on general handling of containers is optional.

NOTE 2 The use of red or orange should be avoided since these colours are used in the labelling of dangerous goods.

7 Contaminants

7.1 Heavy metals

Pumpkins shall comply with those maximum levels for heavy metals established by the CODEX Alimentarius Commission for this commodity.

7.2 Pesticide residues

Pumpkins shall comply with the maximum residue limits established by the CODEX Alimentarius Commission for this commodity.

8 Hygiene and sanitation

8.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in conjunction with the appropriate clauses of the latest edition of the CARICOM Regional Code of Practice for Food Hygiene or other international Codes of Practice which are relevant to this commodity.

8.2 In keeping with good manufacturing practice, pumpkins shall be free from objectionable matter.

8.3 Pumpkin shall comply with any microbiological criteria established in accordance with the Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 27-1997).

8.4 Pumpkins shall comply with Sanitary and Phyto-Sanitary (SPS) requirements of the importing and exporting countries.

End of document



CARICOM REGIONAL ORGANISATION FOR STANDARDS AND QUALITY

The CARICOM Regional Organisation for Standards and Quality (CROSQ) was created as an Inter-Governmental Organisation by the signing of an agreement among fourteen Member States of the Caribbean Community (CARICOM). CROSQ is the regional centre for promoting efficiency and competitive production in goods and services, through the process of standardization and the verification of quality. It is the successor to the Caribbean Common Market Standards Council (CCMSC), and supports the CARICOM mandate in the expansion of intra-regional and extra-regional trade in goods and services.

CROSQ is mandated to represent the interest of the region in international and hemispheric standards work, to promote the harmonization of metrology systems and standards, and to increase the pace of development of regional standards for the sustainable production of goods and services in the CARICOM Single Market and Economy (CSME), and the enhancement of social and economic development.

CROSQ VISION:

The premier CARICOM organisation for the development and promotion of an Internationally Recognised Regional Quality Infrastructure; and for international and regional harmonized CARICOM Metrology, Standards, Inspection, Testing and Quality Infrastructure

CROSQ MISSION:

The promotion and development of standards and standards related activities to facilitate international competitiveness and the sustainable production of goods and services within the CARICOM Single Market and Economy (CSME) for the enhancement of social and economic development



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ISBN 978-976-95187-10-0
ICS 67.080